

Listing of Claims:

Claim 1 (Original): A method for producing a food preparation that can be easily dissolved and/or swells easily in water, watery solutions, emulsions or water-containing food items at temperatures above 4 °C and contains crystalline, animal and/or microbial gelatinizing agents and sugar varieties, said food preparation having gelatinizing and/or thickening characteristics where the gelatinizing agent attaches itself with the aid of water and/or alcohols as a thin layer to the surface of the sugar varieties, characterized by the following steps:

- a. Finely ground gelatinizing and/or thickening agents of animal and/or microbial origin are mixed uniformly with a sugar variety or a mixture of different sugar varieties at a predetermined ratio.
- b. Different sugar varieties are moistened inside a separate mixing apparatus by mixing together 0.01% to 10% water (preferably 3%) and/or mono- or multivalent alcohols (preferably 0.2 %).
- c. The moistened sugar varieties from step b. are then homogeneously mixed with the mixture produced in step a.

Claim 2 (Original): The method according to claim 1, characterized in that

- a. different sugar varieties are moistened in a stirring apparatus by mixing together 0.01% to 10% water (preferably 3%) and/or mono- or multivalent alcohols (preferably 0.2%);
- b. finely ground gelatinizing and/or thickening agents of an animal and/or microbial origin are homogeneously mixed with the mixture produced in processing step a.

Claim 3 (Currently Amended) The method according to claim 1 ~~or 2~~, characterized in that gelatinizing and/or thickening agents and sugar varieties are present at a ratio of 1:1 to 1:15.

Claim 4 (Currently Amended): The method according to claim 1 ~~or 2 and claim 3~~, characterized in that predetermined amounts of fruit acids and/or fruit powders and/or aromatic agents and/or spices and/or coloring agents and/or sweeteners are added to the mixture according to ~~claims 1 and 2~~claim 1.

Claim 5 (Currently Amended): The method according to claim 1 ~~or 2 and one or several of the preceding claims~~, characterized in that the sugar varieties comprise all mono-, di- and polysaccharides as well as their monohydrates and alcohols which are registered as food items.

Claim 6 (Currently Amended): The method according to claim 1 ~~or 2 and one or several of the preceding claims~~, characterized in that the sugar varieties have a grain spectrum exceeding 0.1 mm.

Claim 7 (Currently Amended): The method according to claim 1 ~~or 2 and one or several of the preceding claims~~, characterized in that different animal and/or microbially produced gelatinizing and/or thickening agents are mixed together at a predetermined ratio.

Claim 8 (Currently Amended): The method according to claim 1 ~~or 2 and one or~~
~~several of the preceding claims~~, characterized in that the gelatinizing agent and/or the
thickening agent obtained from animal and/or microbial material has a grain size of less than
2 mm.

Claim 9 (Currently Amended): The method according to claim 1 ~~or 2 and one or~~
~~several of the preceding claims~~, characterized in that preservatives and/or antioxidants are
added to stabilize the mixture.

Claim 10 (Currently Amended): The food preparation produced according to ~~claims~~
claim 1.

Claim 11 (New): The method according to claim 2, characterized in that gelatinizing
and/or thickening agents and sugar varieties are present at a ratio of 1:1 to 1:15.

Claim 12 (New): The method according to claim 2, characterized in that
predetermined amounts of fruit acids and/or fruit powders and/or aromatic agents and/or
spices and/or coloring agents and/or sweeteners are added to the mixture according to claim
1.

Claim 13 (New): The method according to claim 2, characterized in that the sugar
varieties comprise all mono-, di- and polysaccharides as well as their monohydrates and
alcohols which are registered as food items.

Claim 14 (New): The method according to claim 2, characterized in that the sugar varieties have a grain spectrum exceeding 0.1 mm.

Claim 15 (New): The method according to claim 2, characterized in that different animal and/or microbially produced gelatinizing and/or thickening agents are mixed together at a predetermined ratio.

Claim 16 (New): The method according to claim 2, characterized in that the gelatinizing agent and/or the thickening agent obtained from animal and/or microbial material has a grain size of less than 2 mm.

Claim 17 (New): The method according to claim 3, characterized in that predetermined amounts of fruit acids and/or fruit powders and/or aromatic agents and/or spices and/or coloring agents and/or sweeteners are added to the mixture according to claim 1.